

FO

# NIAGARA

VOL. 10 | FALL 2023

FALL IN LOVE WITH  
**NIAGARA THIS  
SEASON**

COVETEUR:  
**BOUTIQUE STYLE  
LIVING COMING  
SOON**







FALL

# NIAGARA

VOL. 10 | FALL 2023



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**PINEWOOD  
NIAGARA BUILDERS**

Value, Quality  
& Service since 1975

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# NIAGARA WINE COUNTRY

## A ONE-WAY TRIP

Draped in shades of crimson, amber, and burnt orange, Niagara vineyards create a breathtaking landscape for you to experience this Fall. The air is crisp, carrying the scents of fallen leaves and the promise of the local grape harvest. Niagara wineries are always ready to offer a warm welcome, inviting visitors to indulge in tastings of robust reds and aromatic whites with each sip echoing the essence of Autumn. These charming towns exude a cozy ambiance, with fire lit bistros serving farm-to-table delights and artisanal shops showcasing handcrafted treasures. In Niagara Wine Country, Fall isn't just a season; it's a symphony of flavours, colours, and experiences that capture the heart and soul of this captivating area.



# INSTAGRAM WORTHY SPOTS IN WINE COUNTRY



Explore 10 Instagram-worthy spots in Wine Country, from opulent AMO Winery to the scenic Niagara Glen's Hiking Trails. Capture the charm of Niagara-on-the-Lake and the elegance of Prince of Wales Hotel.

## 1 AMO WINERY

Don't miss the opulent AMO Winery, a luxury beacon in Niagara's landscape.

## 2 BALLS FALLS BEHIND THE SCENES

A big pot of it makes any party Savor it right after your make it, or in a few months, when its peak creamy complexity has been achieved.

## 3 CHARMING NIAGARA-ON-THE-LAKE

Stroll through its quaint streets and capture its timeless beauty. peak creamy complexity has been achieved.

## 4 ELEGANCE AT PRINCE OF WALES HOTEL

Marvel at the regal charm of this iconic hotel.

## 5 TABLE ROCK COMPLEX OVERLOOK

Push your boundaries with awe-inspiring views of the Horseshoe Falls.



6  
**NEOB LAVENDER FARM**  
Immerse yourself in nature's splendour amidst lavender fields.

7  
**TRIUS WINERY'S ELEGANCE**  
Capture moments of luxury and taste at this exquisite vineyard.

8  
**GRAFFITI ALLEY ART**  
Pit stop at Downtown St. Catharine's colourful Graffiti Alley for vibrant shots.



9  
**QUEENSTON HEIGHTS PANORAMA**  
Explore the heights for breathtaking panoramas of the region.

10  
**THE NIAGARA GLEN'S HIKING TRAILS**  
Capture novel perspectives of the Niagara River on its hiking trails.

Wine country in the fall offers a perfect blend of natural beauty, seasonal vibrancy, and cultural richness, making it an incredibly Instagram-worthy destination. You'll find plenty of opportunities to capture the beauty and charm of wine country during this enchanting season.



# COVETEUR

Ideally located in the heart of the master-planned community of Niagara, Coveteur is a boutique-style masterpiece, radiating refined luxury across its four-storey expanse. Melding sleek modernity with timeless craftsmanship, its architectural build forms a captivating structure that seamlessly harmonizes with the surrounding neighbourhood. Coveteur houses 41 thoughtfully designed suites that effortlessly blend into their surroundings areas. Inside, the suites invite with bright and airy interiors, while chef-inspired kitchens set the stage for culinary artistry. Terraces and patios offer lush green views, with the lobby transforming into a social haven, merging a library, café, and espresso bar. The beautifully landscaped gardens, meandering pathways and amenity spaces further advances Coveteur's idyllic scenery and quiet surroundings. Coveteur: for inspirational design and enviable living.





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balance of  
bold European  
design  
and the  
warmth of  
home



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Custom Homes with luxury finishes and master craftsmanship • Elegant French exterior highlights • Walk through the stately entrance and enjoy the captivating architectural features.





# FIVE FALL FAVOURITE COCKTAILS & MOCKTAILS

## 1 PUMPKIN SPICE LATTE

A Fall staple. This blend of espresso, steamed milk, pumpkin puree, and warming spices like cinnamon and nutmeg is the ultimate fall indulgence.



## 2 APPLE CIDER SPRITZ

A refreshing and sparkling fusion of crisp apple cider and effervescent bubbles that dances on the palate.



## 3 HOT SPICED MULLED WINE

Red wine infused with fragrant spices like cloves, cinnamon, and star anise, heated to create a soothing and aromatic drink..



## 4 PUMPKIN WHITE RUSSIAN

A creamy and spiced concoction that combines vodka, coffee liqueur, and pumpkin spice creamer for a fall-infused twist.



## 5 MAPLE BOURBON SOUR

A sweet and tangy cocktail featuring bourbon, fresh lemon juice, and a drizzle of maple syrup for autumn richness.




Look on the following pages for these delicious recipes...



# PUMPKIN SPICE LATTE

**INGREDIENTS:**

- 1 cup milk
- 1/4 cup pumpkin puree
- 1 tbsp pumpkin spice syrup
- 1 tbsp sugar
- 1/2 cup strong brewed coffee or 1-2 shots of espresso
- whipped cream (optional)
- ground cinnamon or nutmeg (for garnish)



**DIRECTIONS:**

Heat a mixture of milk, pumpkin puree, pumpkin spice syrup (or pumpkin pie spice), and sugar until hot. Whisk vigorously to create foam. Brew strong coffee or espresso and pour it into a mug. Carefully add the pumpkin milk mixture, holding back the foam. Top with foam and optionally whipped cream. Sprinkle cinnamon or nutmeg on top. Stir and enjoy!

# APPLE CIDER SPRITZ



**INGREDIENTS:**

- 1 cup apple cider
- 1/2 cup sparkling water or club soda
- 1 oz elderflower liqueur (optional)
- squeeze of fresh lemon juice
- apple slices or lemon twists (for garnish)
- ice cubes

**DIRECTIONS:**

To create an Apple Cider Spritz, fill a glass with ice and pour in apple cider. Optionally, add elderflower liqueur for extra flavour. Squeeze fresh lemon juice and top with sparkling water or club soda. Stir gently and garnish with apple slices or lemon twists. Enjoy the refreshing and bubbly Apple Cider Spritz!

# HOT SPICED MULLED WINE



**INGREDIENTS:**

- 1 bottle red wine (750 ml)
- 1/4 cup honey or sugar
- 1 orange, sliced
- 8-10 whole cloves
- 2-3 cinnamon sticks
- 1-2 star anise
- brandy or rum (optional) for extra warmth
- Orange zest or cinnamon sticks

**DIRECTIONS:**

Combine red wine, honey or sugar, sliced orange, cloves, cinnamon sticks, and star anise in a pot. Heat gently without boiling for 15-20 minutes. Optionally, add brandy or rum for extra warmth. Ladle into mugs with orange slices and spices. Garnish with orange zest or cinnamon stick.

# PUMPKIN WHITE RUSSIAN

**INGREDIENTS:**

- 1 oz vodka
- 1 oz coffee liqueur
- 1 oz pumpkin spice creamer
- ice cubes
- ground cinnamon or nutmeg (for garnish)

**DIRECTIONS:**

Combine vodka, coffee liqueur, and pumpkin spice creamer over ice. Stir gently and sprinkle ground cinnamon or nutmeg on top.







## MAPLE BOURBON SOUR

### INGREDIENTS:

- 2 oz bourbon
- 3/4 oz freshly squeezed lemon juice
- 1/2 oz maple syrup
- Orange twist (for garnish)
- ice cubes

### DIRECTIONS:

To create a Maple Bourbon Sour, shake bourbon, lemon juice, and maple syrup with ice in a shaker. Strain into an ice-filled glass and garnish with an orange twist.





# BACK TO SCHOOL TIPS FOR CREATING THE RIGHT

# ENVIRONMENT

We had a conversation with our skilled designer, Tara Colaneri, to delve into the latest trend for back-to-school setups. "Previously, home offices were often tucked into spare bedrooms almost as an afterthought," she notes. "But today, as more individuals work from home and children require dedicated spaces for online coursework, families are seeking two or three distinct areas to facilitate focused learning and work," Tara elaborates.





# WORK FROM HOME

## 1. WORK HEIGHT

The standard height for writing on paper is 29 inches, but remember to account for monitor height adjustments.

## 2. MONITOR HEIGHT

For your study space, consider a spacious monitor (or even two) just like you would in a school environment. Monitors around 25 to 27 inches tend to work well, though it's advisable to check your computer's video specifications first. I've had good luck with 25- to 27-inch monitors, but do recommend you check your computer's video specs first.

## 3. THE RIGHT CHAIR

Finding the right chair is crucial to avoid discomfort during extended study sessions. Many chairs are unsuitable for prolonged computer use, like dining or deck chairs, often lacking proper height and posture support. Opt for an adjustable-height chair that promotes an upright posture.

## 4. LIGHTING

Lighting is often overlooked but plays a pivotal role in your study area. Ideally, ensure ample indirect lighting to illuminate your workspace, aiding paper reading and object visibility. Overhead lighting usually works best. Avoid placing a lamp right next to your study materials, which could result in competing light sources and potential glare.

## 5. DOCKING STATION

A docking station is a valuable addition, especially if you're using a laptop. With a docking station, you can effortlessly connect your laptop to the dock and keep other connections untouched. This way, transitioning from your study space to other areas, like business trips or in-person visits, becomes a breeze. Just unplug and go!



# DIRECTOR OF DESIGN

## TARA COLANERI

Since 1975, the legacy of Pinewood Niagara Builders has been one of leadership and innovation in crafting exquisite homes while cultivating vibrant, award-winning communities throughout the Niagara region. With an unyielding commitment to creating smart, open-concept layouts and energy-efficient designs, Pinewood Niagara Builders has crafted a myriad of homes, boutique-style condominium residences, high-rise apartments, as well as mixed-use commercial and retail spaces.

With a wealth of multi-generational expertise, Tara Colaneri serves as the Project Manager and Senior Director of Design, contributing nearly three decades of unparalleled experience. Her role is pivotal in upholding the family's tradition of crafting homes that not only boast superior craftsmanship but also reflect the innovation and dedication that the Colaneri family is truly proud of.





# MULTI-GEN HOMES AT SPLENDOUR

An innovative homeownership concept to Niagara, Multi-Gen homes offer a fresh perspective on family living. This residential concept caters to families seeking proximity and connection while valuing independence and privacy. A pioneering endeavour for Niagara, these homes bring forth a new era of flexibility, affordability, and choice. Catering to a diverse range of residents, from first-time buyers to grandparents and larger families, Multi-Gen homes feature distinct Flex-Gen or Multi-Gen floor plans, each boasting a private entrance and adaptable spaces.

## TWO FAMILIES

### Flex-Gen

Our Flex-Gen two-level is perfect for smaller families living with senior parents or young professionals working towards independence with the support of their families and for those requiring in-home, long term care providers.

## THREE FAMILIES

### Multi-Gen

Ideal for multigenerational and extended families with members planning retirement and wanting to stay close to their children and grandchildren and for large families with their own children entering college or university.





## NIAGARA AREA'S CHEF FAVOURITE

# APPLE STRUDEL

### RECIPE

**KAISERHAUS**  
Colleen Kaiser, Chef  
38 Lakeport Road  
St. Catharines, ON  
[kaiserhaus.ca](http://kaiserhaus.ca)

#### DIRECTIONS

In large bowl, combine first 6 ingredients, set aside. Preheat oven to 375°F.

Brush layer of phyllo with melted butter and repeat with remaining sheets, keeping unbuttered sheets covered so as not to dry out.

Place apple mixture in centre of finished phyllo horizontally down the middle, leaving 2-3 inches on each end.

Fold each end over, then each length side to overlap. Brush with egg wash to seal all ends.

Place parchment, same length as strudel, right up against the length of the pastry and flip the strudel over onto paper.

Position to middle of parchment, brush entire top with egg, sprinkle with raw sugar and bake in 375°F for 30-40 minutes until golden brown.

Serve warm with fresh, sweetened whipping cream and a sprig of mint.

#### INGREDIENTS:

**8** Granny Smith apples peeled, cored and sliced thin

**16 sheets** phyllo pastry

**1 1/2 tbsp** cinnamon

**1/2 cup** melted unsalted butter

**2 cups** white sugar

**1 tsp** salt

**2 cups** fine bread crumbs

**1/3 cup** melted sugar for brushing

**1** egg mixed

**3 tbsp** course raw sugar for topping





**PINEWOOD NIAGARA BUILDERS** combines the talents of two Colaneri siblings, who have lived in Niagara for over a decade. They have joined together and built a dynamic team. Feeling united by the importance and love of family, they saw that two different compatible skill sets could come together beautifully to produce remarkable homes in the Niagara region.

With extensive multi-generational experience, learned from a family who designed and built homes for everyday living for more than 48 years, it only made sense that Michael Jr. and Tara Colaneri continued the family tradition.

It takes a strong group of people to build a community, we are fortunate enough to work with a team that can build beautiful homes and share our beliefs for quality and innovation in designs.

Celebrating 48 years of memories. Every Pinewood home is built for making memories. Our homes are designed to help you celebrate all the wonderful and whimsical moments life has to offer.

Kitchens are more than just a kitchen. They are designed for celebrating birthdays, making your Grandma's favourite recipes, dancing, and singing while enjoying a glass of wine, and celebrating Ella's first birthday.

Bathrooms are designed for sinking into a hot bath to melt away the stress to contemplate the implications of your new promotion.

You see, celebrations don't have to make sense to everyone else, as long as it's something meaningful to YOU. And celebrations don't always have to be huge and elaborate. It can be brunch on a Saturday or breakfast in bed on a Wednesday.

For our 48 years of building homes in Niagara we are celebrating YOU! Thank you for your on-going support. We look forward to 48 years more with you in mind.

Michael and Tara





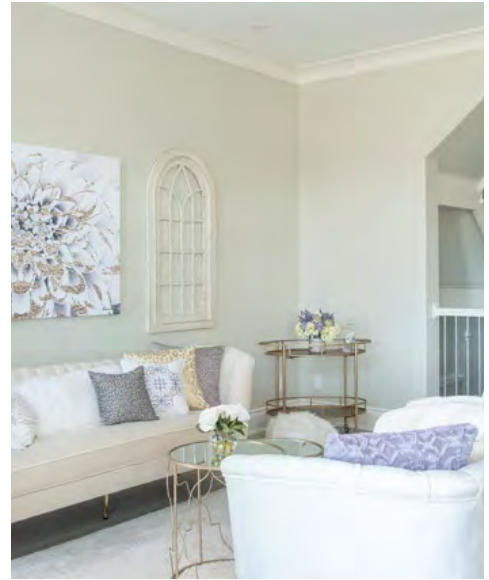
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